

EUROPEAN PATENT OFFICE

Patent Abstracts of Japan

PUBLICATION NUMBER : 62040248

PUBLICATION DATE : 21-02-87

APPLICATION DATE : 16-08-85

APPLICATION NUMBER : 60179463

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INT.CL. : A23C 21/06 A23C 9/13

TITLE : PRODUCTION OF WHEY SOUR BASE

ABSTRACT : PURPOSE: To produce a whey sour base not forming precipitate even by extremely long-period preservation, having a good flavor, by subjecting a prepared solution comprising whey protein as a main component to lactic acid fermentation, blending the solution with a glucide and an acid and homogenizing the blend.

CONSTITUTION: One of a mixture of whey, concentrated whey, whey powder, whey protein condensate, etc., is processed to give a solution having 6~16% solid content concentration at ≥ 6.7 pH, preferably 6.8~7.2pH and the solution is sterilized under heating inoculated with lactic acid bacteria and fermented by a conventional procedure. Then, the prepared fermented solution having 0.3~1.8% final lactic acid concentration at about 4~4.5pH is blended with 20~50wt% glucide such as sugar, sorbitol, etc., and an edible acid such as lactic acid, citric acid, etc., in an enough amount to adjust the solution to 2.3~3.5pH, sterilized and homogenized.

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